Chipotle and Tamarind-Glazed Ribs

The chefs at Storytellers Café at Disney's Grand Californian Hotel & Spa created this kicky sauce with spicy chipotle and sweet tamarind glaze. We go light on the glaze to let the flavor of the tender, meaty pork shine through.

Serve it with the crunchy red cabbage slaw and some crisp garlic bread. The restaurant adds fresh broccoli and mashed potatoes, but you can save that rendition for another day. With a cold brew, this is down-home deliciousness.

Chipotle- and Tamarind-glazed Ribs
1 (2-pound) rack pork ribs
1 large white onion, peeled and quartered
5 large carrots, cut into 1-inch pieces
5 celery stalks, cut into 1-inch pieces
2 tablespoons pickling spice
1 tablespoon olive oil
1 large white onion, finely diced
2 teaspoons minced garlic
1 (28-ounce) can tomato sauce
1 cup ketchup
1/2 cup root beer
1/4 cup minced chipotles in adobo
1/4 cup tamarind pulp
2 tablespoons plus 1 teaspoon coarse salt, divided
1/2 teaspoon freshly ground black pepper

For chipotle- and tamarind-glazed ribs:

1. Place ribs in a large stockpot. (Cut ribs in half widthwise if needed to fit.) Add enough cold water to cover ribs by 1 inch. Add onion, carrots, and celery. Cut a 6-inch square piece of cheesecloth; place pickling spice in the center. Pull edges up and tie into a bundle with a piece of kitchen twine. Add spice bundle to cooking liquid.
2. Turn stove to medium-high heat. Cover and bring to a boil, then immediately reduce heat to medium-low. Simmer 1 1/2 hours, or until ribs are very tender.
3. Meanwhile, heat oil in a large saucepan over medium-low heat. Add onion, cooking until golden and very tender, about 5 to 7 minutes. Add garlic, cooking until fragrant and tender, about 2 to 4 minutes more. Add tomato sauce, ketchup, root beer, chipotles, tamarind pulp, 1 teaspoon salt, and black pepper. Simmer 15 to 20 minutes, stirring very frequently to prevent burning, until well combined and slightly thickened. Set aside.
4. Preheat broiler. Remove ribs from cooking liquid and place on a foil-lined baking sheet. Coat both sides of ribs with prepared sauce; broil 2 to 3 minutes, until bubbly.